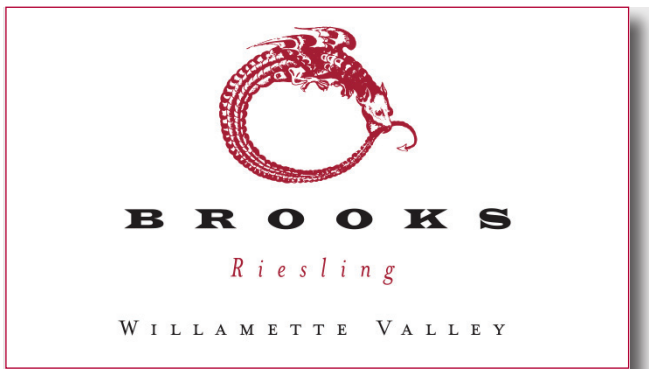


# 2021 WILLAMETTE VALLEY RIESLING



RF<sup>©</sup> | Dry | Medium | Medium | Sweet

<b>VINEYARDS:</b>	42% Miranda, 16% Vitae Springs, 12% Hyland, 10% Meyer, 8% Muska-Bement, 8% Sunset View, 2% Lone Star, 1% Brooks Estate, 1% Ridgecrest
<b>VINIFICATION:</b>	AVA Willamette Valley
CRUSH FORMAT	Straight to Press
BARREL/STAINLESS	Stainless
FERMENT TEMPERATURE	50-70° F
FILTRATION	Cross-Flow
DATE BOTTLED	May 4, 2022
<b>BY THE NUMBERS:</b>	
RESIDUAL SUGAR	0.81 g/L
pH	2.93
TA	7.8 g/L
ALCOHOL	12.5%
CASE PRODUCTION	1,000
SUGGESTED RETAIL	\$24

## AROMA

Honeysuckle, Jasmine, Lime, Apricot.

## PALATE

Lemon, Green Apple, Tangerine, D'Anjou Pear, Sea Salt, Slate.

## IMPRESSION

This dry Willamette Valley Riesling is a beautiful representation of the variety with thirst-quenching acidity and notes of mixed citrus, green apple, and honeysuckle.

## 2021 VINTAGE:

Rain events at the beginning of bloom diminished yields, and a dry summer was punctuated with unprecedented heatwaves. The timing worked in our favor since the heat happened pre-veraison, and the vines handled it well.

Harvest started in early September, but lower temperatures across the state allowed for a long and measured harvest season, with harvest extending into mid-October.

No disease, high sugars, balanced acids, and great flavors. 2021 will undoubtedly rank as one of the top Oregon vintages.



## ABOUT BROOKS:

Our approach to winemaking is simple.

We seek natural balance in the vineyard and cellar to show the true expression of terroir in our wines.

We are passionate about organic and biodynamic farming; as we believe it not only creates better wines, but these important practices help keep our earth alive and ecosystem intact.

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